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cumstances interfering with inland transport made inaccessible locally.[34]

Other food commodities have a relatively higher unit-value by weight, and are therefore able to move to the city over greater distances, in some cases independently of the water network. Fruit, largely citrus, comes in principally from Chekiang which is just south of the delta but in many areas cut off from water routes by high relief. For this comparatively long-distance overland shipping, the fruit is packed in pine boxes and wrapped in sacking as a protection against frost. In the rugged areas of Chekiang it is carried by porter, and is transferred to junk or sampan when it reaches the edge of the delta.[35] Other fruit sources for Shanghai are even more distant, but most of them can ship to the city over at least part of the route by sea. Grapes and melons come to Shanghai from Hopeh and Shansi, oranges and lichees from Kwangtung and Fukien, and apples from Liaoning (southern Manchuria).[36]

Fresh meat is sold in the city only in limited quantities and is supplied (except for the tiny foreign consumption before 1941, which drew on refrigerated shipping from New Zealand and Australia) almost entirely from the immediate market-garden area. Fish and eggs are far more important elements in the average Shanghai diet than fresh meat, but some cured or salted meat is available from greater distances. Shanghai's main supply of cured hams comes from Chekiang, via Hangchow, and from Kiangsu and Anhwei by Yangtze steamer. Substantial amounts also come from as far as Szechuan and Yünnan, where the making of famous high-quality hams has long been a specialty. The tremendous cost of transporting hams from Yünnan does not apparently make their price prohibitive, although it does limit the market for them.[37] High unit-value is of course the basic factor.

Eggs have become industrial raw materials, in addition to their part in the city's diet, with the development of freezing and drying plants to prepare eggs for export. Fresh eggs are also exported from Shanghai in cold storage to places as distant as the United Kingdom. The Shanghai supply for this varied market is drawn from surprising distances. Within Kiangsu, eggs come to the city from all but two of the *hsien*.[38] These two are in the northernmost part of

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the province where arid north China fairly begins, and where water transport facilities are limited. Eggs also come to Shanghai from places up the Yangtze valley as far as Hankow, transported in bamboo crates holding from 500 to 1000 eggs and carried entirely by water. 40 per cent breakage in transport is given as an average figure.[39] This apparently does not make the longer hauls uneconomic, and implies that cheap transportation is an important factor.

Fish, however, after cereals and vegetables, is the most important protein-supplier in the city's diet, and Shanghai handles one third of the fish and marine products marketed in China annually for which there are market records. Seasonal variations in the catch and lack of adequate cold storage facilities make for violent fluctuations in the price of sea fish, in the case of one common species from a yearly low of CNC$3 per *shih* (200 pounds) to a yearly high of CNC$50 per *shih*. A good catch is often disastrous to the fishermen because it depresses the Shanghai price below cost, since in the absence of cold storage the fish must be sold within a few days.[40]

Shanghai's fishing fleet in the 1930's was about two-thirds sailing junks and one-third steam trawlers, both of which packed their catch at sea in iced barrels. In summer, spring, and autumn the packing preserved the fish for only about two days in this climate, and a premium was put on quick marketing. The fishing boats were allowed only a limited amount of salt for preserving, in order to prevent smuggling abuses. The main fishing grounds off the coast of central China are approximately fifty miles to the seaward of the Chusan Islands, or about 140 miles from Shanghai, a good two days' run for the junks and not much less than that for the trawlers. The catches are of course not all made in one day, so that fish arriving in Shanghai might be as much as four or five days old and in a questionable state of preservation.[41] Small fast power boats from Shanghai met the fishing fleet at the fishing grounds when the catches were good and rushed the fish to market in the city, but this stratagem greatly increased the cost and did not remove the need for making an immediate sale.[42] Dried and salted fish comes to Shanghai mainly from small villages and islands along the coast of northern Kiangsu and southern Shantung, where it is pre-